



Food Establishment Inspection Report



Houston Department of Health and Human Services
Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax:832.393.5208
www.houstontx.gov

Establishment **GENESIS RESTAURANT & BAR**
(ESTABLISHMENT)

Acct # **430757**

Address **10950 BISSONNET A200**

Zip **77099**

Owner **GENESIS RESTAURANT & BAR LLC**

Type Insp **Routine Inspection**
(001)

Date
04/25/2019

Arrival
05:35 PM

Departure
07:10 PM

Telephone
(281) 495-4328

District
203

Score
4.00

Permit Expiration
02/17/2020

Permit Type
F,G

Certified Manager
MACI OKORONKWO - 218554 - 03/30/2022

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(a)(06)	General. Bulk food removed from original container not stored in a container identifying the food by common name. Provide label / common name to identify container of bulk food (fufu flour) removed from original container. New Violation.	04/25/2019
20-21.04(i)	Temperature measuring device, food. Food temperature measuring devices accurate to $\pm 02^{\circ}\text{F}$ in the intended range of use not provided / not used to assure attainment and maintenance of proper internal cooking, holding, or refrigeration temperatures of all time/temperature controlled for safety (TCS) food if the thermometers are scaled only in Fahrenheit. If the thermometers are scaled in Celsius or dually scaled, they shall be accurate to $\pm 01^{\circ}\text{C}$ in the intended range of use. A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses not provided / not readily accessible to accurately measure the temperature in thin foods, such as meat patties and fish fillets. Provide temperature measuring device. New Violation.	04/25/2019
20-21.11(a)(07)	Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris. Clean filth, old rodent droppings on shelves in back storage room. Clean filth on top of reach in freezer. New Violation.	04/25/2019
20-21.12(g)	Using chemicals for sanitization. When using chemicals for sanitization, a test kit or other device that accurately measures the concentration of the solution in parts per million or milligrams per liter not provided and used. Provide test kit or other device used to measure parts per million or milligrams per liter of chemical sanitization solution. New Violation.	04/25/2019

COMMENTS

All TCS food are stored in the reach in freezer.
 PIC stated very old frozen food in one of freezer is in process to thaw and discard.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 05/03/19 (not to exceed 10 days from today). Items in violation must be corrected by the dates indicated. Failure to correct these violations by the dates indicated may result in Municipal Court Citations being issued and/or additional enforcement action.

Person in Charge (Signature) FRANKLIN EZENDIOKWERE

Date: 04/25/2019

Sanitarian (Signature) Chsun-Yi Hsu (CYH1)

Date: 04/25/2019



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20-21.19(a)	Hand-washing sink installation. Hand-washing sink not accessible to employees at all times. Keep hand washing sink accessible to employees at all times -remove article stored in the hand sink by the 3-compartment sink. New Violation.	04/25/2019
20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized. Control to eliminate the pesence of flies,roaches within the (physical facility/ property) under control of permit holder. Observed flies in the premises and two live roaches in not in used cooler. New Violation.	04/25/2019
20-21.21(b)	Openings. Outside openings not protected against the entrance of insects by filling or closing holes and other gaps along floors / walls / ceilings / tight-fitting, self-closing doors, kept closed / closed windows / screening / properly designed and installed air curtains to control flying insects / other means. Protect openings to the outside against the entrance of insects by self-closing screen doors. Keep back door closed and / or install approved screen back door. New Violation.	04/25/2019
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. Repair broken FRP on wall by the back door. New Violation.	04/25/2019
20-21.23(g)	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean. Make light fixtures attached to ceilings maintained in good repair. Repair burnt light in the storage room. New Violation.	04/25/2019
20-53(a)	Owning / operating / causing to be operated a food establishment without the person in charge having in his possession a Food Service Manager's Certification issued by the department. Obtain a Food Service Manager's Certification issued by the department. Online registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx New Violation.	04/25/2019

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Date: 04/25/2019

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Received By FRANKLIN EZENDIOWERE